# *Delicious* PARTY IDEAS

FROM THE UNDERWOOD KITCHEN

# START THINGS OFF IN STYLE

## SNOWCAP SPREAD *(pictured opposite)*

*2 4½ ounce cans Underwood Deviled Ham*
*1 tablespoon minced onion (or 1½ teaspoons instant minced onion)*
*8 ounce package cream cheese*
*¼ cup sour cream (or milk)*
*2½ teaspoons sharp mustard*

Combine Deviled Ham and minced onion and mound on your prettiest plate. "Frost" with cream cheese mixed with sour cream and mustard. Garnish with parsley.

*Two marvelous Dips to make a good first impression at your party . . .*

## POLYNESIAN DIP

*1 4½ ounce can Underwood Deviled Ham*
*1 8 ounce package cream cheese*
*¼ teaspoon curry powder (optional)*
*½ cup chopped chutney*

Blend until smooth and serve in your prettiest bowl, with potato chips or crackers.

## CHAFING DISH DIP

*½ pound processed American cheese*
*2 4½ ounce cans Underwood Deviled Ham*
*2 teaspoons mustard*
*2 teaspoons Worcestershire sauce*

Melt cheese over low heat. Stir in Deviled Ham, mustard and Worcestershire. Keep hot in chafing dish or over a candle warmer. Serve with potato chips or crackers. (Any leftovers make a delicious cold spread)

## FRESH, COOL APPETIZER IDEAS . . .

Underwood Deviled Ham on crisp cucumber slices is delicious. And try it, too, with melon . . . spread Deviled Ham between thin melon slices, cube, and spear with picks.

# SPUR-OF-THE-MOMENT SURPRISES

*With half a dozen cans of Underwood Deviled Ham always on your shelf, you can make treats like these in just a few minutes . . .*

## FLIP-TOP DEVILED EGGS *(pictured opposite)*

*6 eggs, hard cooked*
*1 4½ ounce can Underwood Deviled Ham*
*2 teaspoons finely chopped onion*
*3 tablespoons mayonnaise*
*1 teaspoon lemon juice*
*dash Worcestershire sauce*

Peel eggs. Cut slice from wide end of each egg. Carefully remove yolks and mash. Mix yolks with Deviled Ham and remaining ingredients. Refill whites and replace "lid." Makes 6 filled eggs.

*When a skating party or a long hike whips up appetites, watch these disappear!*

## SIZZLING SNACKS

*Mix: 1 4½ ounce can Underwood Deviled Ham*
*1 tablespoon minced onion*
*1 tablespoon ketchup*
*4 sandwich buns, cut in half*
*8 slices of American cheese*

Spread sandwich buns with Deviled Ham mixture. Top with cheese. Broil 4 inches from heat until cheese is melted and bubbly. Serve sizzling.

*If you're having the neighbors in for cards, make this ahead and store in the refrigerator. Then just slip it into the oven to heat.*

## FRENCH HAM 'N CHEESE LOAF

Slash a long loaf of French bread in 3-inch sections (but don't cut all the way through). Spread slices of American or Swiss cheese with Underwood Deviled Ham and tuck into each slash. Heat in 375° oven 10 minutes or until cheese melts. Serve with good hot coffee.

# "SMALL FRY" SANDWICHES

*Next time there's a party for the youngsters, "set sail" with these delicious "boats."*

## SAILBOAT SANDWICHES *(pictured opposite)*

Fill 4 scooped-out rolls with one 4½ ounce can Underwood Deviled Ham mixed with 2 tablespoons mayonnaise, 2 tablespoons chopped sweet pickle (or 2 tablespoons sandwich spread). Cut a "sail" from colored paper or use a cheese slice. Secure with toothpick "mast."

## COWBOY CORRALS

*18 slices fresh white bread*
*2 4½ ounce cans Underwood Deviled Ham*
*mayonnaise*

Trim crusts from bread. Spread lightly with mayonnaise, generously with Deviled Ham. Stack together to make 6 three-decker sandwiches. Cut each sandwich into four strips. Arrange strips to form a square corral. Put a little toy horse in the center as a favor for each child. Serves 6.

## FRILLY FACES

*10 slices of white bread*
*1 4½ ounce can Underwood Deviled Ham*
*2 carrots*
*5 stuffed olives*

Cut rounds of bread. Make five sandwiches using a generous filling of Deviled Ham. Pare ten lengthwise slices from carrots and grate remainder. Curl carrot around finger and arrange for curls; grated carrot serves as "bangs." Remove pimiento from olives for mouth. Use sliced olives for eyes and nose. Makes 5.

# FUN-TIME SANDWICHES

*Men appreciate the woman who knows how to make hearty, satisfying sandwiches.*

## HAM ROLLS *(pictured opposite)*

*4 round crusty rolls*
*mayonnaise*
*1 4½ ounce can Underwood Deviled Ham*
*4 teaspoons chopped onion*
*2 tomatoes, sliced*

Cut rolls in half and moisten with mayonnaise. Spread with Deviled Ham, sprinkle with chopped onion and top with tomato slice. (Other good additions are Swiss cheese, green pepper, or cucumber.) Garnish with olive or pickle. Makes 4 hearty sandwiches.

*The fragrance of hot biscuits with melting cheese and Deviled Ham makes these fabulously good.*

## HAPPY HAMWICHES

*1 package refrigerated biscuits*
*1 4½ ounce can Underwood Deviled Ham*
*1 tablespoon chili sauce*
*2 tablespoons minced onion*
*4 slices cheese*

Stretch and flatten biscuits into three ½-inch rounds. Spread half with mixture of Deviled Ham, chili sauce and onion. Top with cheese and remaining biscuit rounds. Bake at 470° for 8-10 minutes. Makes 5.

*Great for after bowling—or card parties.*

## GRILLED CHEESE-WICHES

Make sandwiches with cheese spread, Underwood Deviled Ham, and sliced tomato. Brush outside of sandwich with melted butter; then grill, for a devilicious new version of the ever-popular grilled ham and cheese.

AN OLD FAVORITE WITH A NEW FLAVOR

# FEEDING A CROWD

*When everyone winds up at your house, these are a cinch to make.*

## BAKED HAM & EGGS *(pictured opposite)*

Stir 1 teaspoon minced onion and ½ teaspoon prepared mustard into the contents of a Regular Size (2¼ oz.) can of Underwood Deviled Ham. Swirl around edges of individual baking dish or custard cup. Drop 1 egg into center and bake in 350° oven about 12 minutes, or until egg is set.

*For eggs at midnight, or for Sunday brunch, these will bring warm praise!*

## HOSTESS SCRAMBLED EGGS

Beat together 2 eggs, one 2¼ ounce can Underwood Deviled Ham, and 1 tablespoon milk. Melt 1 tablespoon butter in a skillet and scramble ham and eggs over low heat.

## WAGON WHEEL HAM-WEDGES

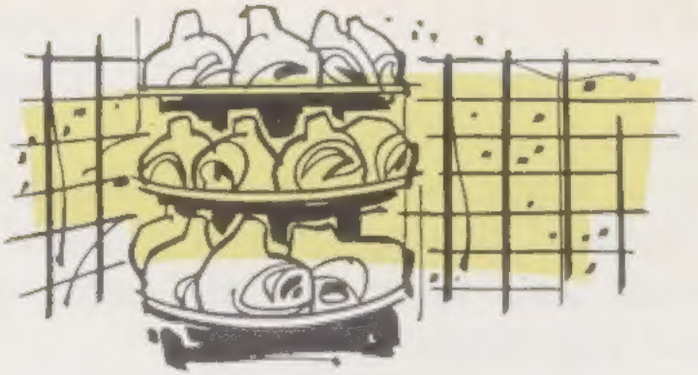
*Mix:*

*1 4½ ounce can Underwood Deviled Ham*
*3 tablespoons minced onion*
*2 tablespoons chili sauce*
*1 round loaf of rye bread, cut into three ½-inch slices*
*24 to 27 cheddar cheese wedges (about 3 inches long)*

Spread bread slices with Deviled Ham mixture. Top with wedges of cheese (8 or 9 for each slice of bread). Slice wheel into pie-shaped wedges. Cover and store in refrigerator. Heat in 400° oven for 10 minutes or until cheese bubbles. Makes 3 Wagon Wheels.

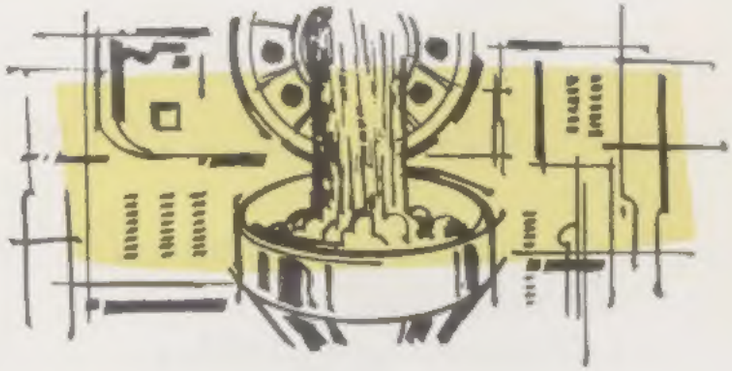
# DID YOU EVER SEE A CANNED FOOD AS "HOMEMADE" AS THIS?

*Yes, we actually cook whole hams like this . . .*

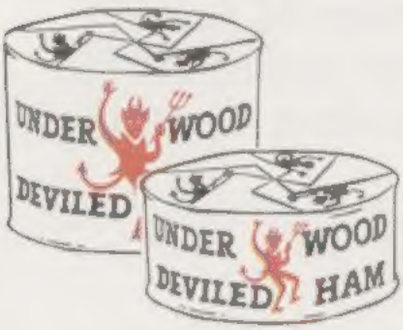


*Cut off the meat in big chunks like this . . .*

*Grind it extra fine and add a smidgen of seasoning to accent that good ham flavor . . .*



*. . . That's Underwood Deviled Ham!*




Two handy sizes—Family Size (4½ ounce)
Regular Size (2¼ ounce)

Underwood takes up so little space . . . it's easy to keep a half-dozen cans always on hand.

William Underwood Company, Red Devil Lane, Watertown 72, Mass.

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